

PRESS RELEASE

Campden BRI expands its global food and drink training

Food and drink research company Campden BRI is delighted to announce that it will be making its specialist training courses available to a wider international audience via a new relationship with SGS – a leading global provider of food auditing, certification, technical services and training.

Currently, Campden BRI trains over 5,000 people each year, mostly in the UK and EU, but via the collaboration with SGS it will deliver selected Campden BRI training programmes across its network of 100 countries. The collaboration will also allow development of new courses designed for specific markets or clients, using the combined expertise of Campden BRI and SGS.

The move comes in light of Campden BRI's recent consultation with its industrial members on the scientific and technical needs of the food and drink industry. Among the many needs identified, significant concern was raised about the emerging 'skills shortage' in the industry.

Campden BRI offers training across a wide range of areas including raw materials, food technology, bakery and cereals science, microbiology, brewing and malting, quality and safety management, wines and spirits, legislation and consumer and sensory science. It also manages a series of 'academies' – providing structured training and ongoing professional development - for a number of major food and drinks companies and their suppliers.

Bertrand Emond, Head of Membership and Training, Campden BRI, said: *"We are delighted to be working with SGS. We are very excited about the opportunity to bring our technical and scientific knowledge together with SGS's unique and thorough understanding of each market to develop new courses."*

Naghmeh Raiyat, Global Business Manager - Food at SGS said: *"SGS' food and training expertise, local knowledge and a truly global network, combined with Campden BRI's established reputation as a*

strong provider of food technical training solutions, offers both companies a unique opportunity to support the food industry worldwide. A new set of services will be introduced featuring a wide range of high quality interactive training covering technical and topical areas, delivered where needed, and in the language required.”

About SGS

SGS is the world’s leading inspection, verification, testing and certification company. SGS is recognized as the global benchmark for quality and integrity. With more than 80,000 employees, SGS operates a network of over 1,650 offices and laboratories around the world.

About Campden BRI

Campden BRI (www.campdenbri.co.uk) provides technical, legislative and scientific support and research to the food and drinks industry worldwide – with a comprehensive “farm to fork” range of services covering agri-food production, analysis and testing, processing and manufacturing, safety, training and technical information services. Members and clients benefit from industry-leading facilities for analysis, product and process development, and sensory and consumer studies, which include a specialist brewing and wine division.

*** Ends ***

21st September 2015

Notes to editors

1. An accompanying photograph is available from Ms Karen Jones, Campden BRI, Station Road, Chipping Campden, Glos. GL55 6LD, UK. Karen.jones@campdenbri.co.uk +44(0)1386 842204
2. [Campden BRI](http://www.campdenbri.co.uk) specialises in the practical application of technical excellence to support the food and allied industries through analysis and testing, operational support, research and innovation, and knowledge management. It is the world's largest membership-based food research organisation, with over 2400 members from around 80 countries. It has nearly 400 staff based at its three sites: Chipping Campden (Headquarters), Nutfield (Surrey - brewing division), and Budapest (Hungary).
3. Its activities include assuring the safety of food and drinks, [food processing and manufacturing](#) support, [food analysis and testing](#), [training](#) and [publishing](#). Each year it hosts hundreds of business visits and trains around 6,000 people from food and drink companies worldwide. Further information on its activities can be found at www.campden.co.uk
4. Expertise at Campden BRI includes:

- a. [manufacturing technologies](#) - food processing (heating, chilling, freezing), aseptic technology, [microwave heating](#), [malting and brewing](#), [milling](#), [baking](#) and extrusion technology, and process control and instrumentation, [packaging technology](#)
- b. safety assurance - including [hygiene and sanitation](#), [microbiology](#) and preservation, processing technologies, analysis and testing (microbiological, chemical), and quality and safety management,
- c. [product development](#) and quality, [consumer studies](#), market insights, [sensory science](#), [authenticity testing](#), shelf-life evaluation, labelling and [legislation](#)
- d. [agri-food production](#), ingredients, raw materials, raw material technology,
- e. underpinning science - [cereal science](#), [microbiology](#), [chemistry and biochemistry](#), molecular biology

5. Facilities at Campden BRI include:

- a. 3,000 sq m of laboratories for food and drink microbiology, hygiene, chemistry, biochemistry, molecular biology, brewing and cereal science, and packaging technology
- b. 3,500 sq m food process hall and [pilot plant](#) including malting and brewing, retorting, chilling, milling, baking, hygiene and packaging
- c. 800 sq m of dedicated training and conference facilities